



***Substitute Senate Bill No. 590***

***Public Act No. 15-140***

***AN ACT PERMITTING THE COMMERCIAL USE OF SOUS VIDE.***

Be it enacted by the Senate and House of Representatives in General Assembly convened:

Section 1. (NEW) (*Effective October 1, 2015*) (a) A food service establishment, as defined in section 19-13-B42 of the regulations of Connecticut state agencies, may process food using the technique of sous vide if there are at least two controls in place, including, but not limited to, time, temperature, water activity or acidity, to prevent the growth and formulation of bacteria that can cause a food-borne illness, provided such food will be consumed on the premises where it is processed. For purposes of this section, "sous vide" means packaging in which raw or partially cooked food is vacuum packaged in an impermeable bag, cooked in the bag, rapidly chilled and refrigerated at temperatures that inhibit the growth of bacteria that can cause a food-borne illness.

(b) Not later than October 1, 2016, the Commissioner of Public Health, in consultation with the Commissioner of Consumer Protection, shall adopt regulations, in accordance with the provisions of chapter 54 of the general statutes, to implement the provisions of subsection (a) of this section.

Approved June 23, 2015